



## WINE AND FOOD SET MENU

### Wine Pairing with Set Menu:

*(includes four courses with four paired glasses of wine 75 ml each )*

149

### Only Set Menu:

*(includes four courses with drinks additional)*

90

### TO START

2021 Rosemoon with

Chef's welcome snacks (gf)

### ENTREE

2011 Mangan Sauvignon Blanc Semillon with

Figs (gf)

*Geranium crème fraîche, pickled ginger, rye crumbs*

or

2019 Legacy Series Sauvignon Blanc with

Scallops (gf)

*Miso, furikaki, eggplant puree*

### MAINS

2013 Mangan East Block with

Gnocchi (gfo)

*Garden herbs, sundried tomatoes, tomato consommé*

or

2020 Kevin John with

Fish of the day (gf,df)

*Tamarind, almond, prawn sauce*

or

2020 Diana Madeline with

Shio koji Wagyu beef (df)

*Garden tomato, beef juice, pomme puree*

### DESSERT

2021 Late Harvest Chenin Blanc with

Honey mousse (gf)

*Honey ice cream, almond praline*

## CULLEN BIODYNAMIC WINE ROOM



### SIDES

Marinated olives	9
Margaret River wood fired bread and Cullen olive oil	12
Roasted potatoes, rosemary salt	14
Garden salad	14

### CHEESES

Cheese board	14	26	32
Quince paste, candy walnuts, honey, fruit loaf, crackers			
One, two or three cheeses			
<i>Please ask the waitstaff for the selection of the day</i>			

### FOR THE LITTLE ONES - MINI SET MENU 35

Penne, bolognese sauce, parmesan cheese

or

Tempura fish, kipfler potatoes

and

Scoop of House Made Ice Cream or Sorbet

*Please ask the wait staff for the flavours of the day*

and

Juice or soft drink